



Trishna

PRIVATE DINING AT TRISHNA

We have a selection of menus available in The Koliwada Room
for both lunch and dinner.

Monday - Sunday Lunch

A La Carte

Lunch Tasting from £40

Diwali Tasting from £120

Trishna Exclusive Tasting from £150

Monday - Sunday Dinner

Diwali Tasting from £120

Trishna Exclusive Tasting from £150



Trishna

TASTE OF TRISHNA DIWALI VEGETARIAN MENU

(Available between 13th October - 22nd October)

5 courses £120

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

RAJ KACHORI CHAAT [masala peas and sprouts, tamarind, mint chutney, peashoot]

Paul Bara, Brut Réserve, Champagne, France NV

or

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

TANDOORI GOBHI MUSALLAM [gajar murabba, warm cauliflower chutney, saffron flaked almonds]

Branco, Chinado, Lisbon, Portugal 2023

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Las Uvas de la Ira, Viticola Mentrudana, Sierra de Gredos, Spain 2022

or

ZAFRANI MALAI MAKHANE KOFTA [saffron, lotus seeds, almond, kasoori methi]

Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

AUBERGINE & PEA THOKKU [missi roti, white butter, pickled onion]

Bandol, Domaine La Suffrène, Provence, France 2024

Served with [makai palak, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

KHUBANI KI KHEER [apricot murabba, almond, coconut, pistachio kulfi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA DIWALI MENU

(Available between 13th October - 22nd October)

5 courses £130

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

MALABAR PARTRIDGE CUTLETS [injipuli, boccocino, podi potatoes]

Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

AMRUT GROUSE [single malt, pickled grouse, bonda]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

or

MALLARD GILAFI SEEKH [tomato tokku, bell pepper, shallot, pineapple chutney]

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2023

HALF LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

PORK BELLY ULLARTHIYATHU [Malabar parotta, coconut, Tellicherry pepper]

Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nut, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, The Age of Grace, Lismore Greyton, South Africa 2022

Served with [makai palak, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

GAJAR HALWA TART [cherry gel, clotted cream, rajbhog ice cream]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.





Trishna

TRISHNA EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, Brut Réserve, Champagne, France NV)

Sommelier wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yoghurt, tamarind, bhelpuri]

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Exton Park, RB23 Rosé, Hampshire, England NV

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm 2023

DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]

Bandol, Domaine La Suffrène, Provence, France 2024

or

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

or

LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022

or

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

Served with [chettinad potato roast, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

GULAB JAMUN TIRAMISU [marsala wine gel, Amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

GAJAR HALWA TART [cherry gel, clotted cream, rajbhog ice cream]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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Trishna

TRISHNA VEGETARIAN EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, Brut Réserve, Champagne, France NV)

Sommelier wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yoghurt, tamarind, bhelpuri]

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Exis, Manolesakis Estate, Drama, Greece 2024

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]

Branco, Chinado, Lisbon, Portugal 2023

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Las Uvas de la Ira, Viticola Mentrudana, Sierra de Gredos, Spain 2022

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]

Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

Served with [chettinad potato roast, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, jackfruit ice cream]

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

GULAB JAMUN TIRAMISU [marsala wine gel, Amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

TANDOORI PINEAPPLE & COCONUT [coconut bavaois, bebinca, basil lemon curd, coconut sorbet]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]	16
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	15
<i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022</i>	13
KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney]	19
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney]	18
<i>Paul Bara, Brut Réserve, Champagne, France NV</i>	16
PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]	18
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	15

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]	16
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]	16
<i>Branco, Chinado, Lisbon, Portugal 2023</i>	12
KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]	19
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	15
TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam]	32
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]	23
<i>Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022</i>	13
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]	23
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]	26
<i>Paul Bara, Brut Réserve, Champagne, France NV</i>	16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28
<i>Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm 2023</i>	20
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]	44
<i>Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021</i>	19
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]	30
<i>Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021</i>	12
CHICKEN CHOPS GHEE ROAST [mix sprouts sundal, green coconut chammanthi]	26
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20

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MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]	30
<i>Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022</i>	20
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	32
<i>Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022</i>	14
LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]	42
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28
<i>Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022</i>	23
BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	30
<i>Blaifränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021</i>	12
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	30
<i>Merlot, Keermont Estate, Stellenbosch, South Africa 2020</i>	20

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]	25
<i>Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022</i>	23
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	32
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]	30
<i>Blaifränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021</i>	12

VEGETARIAN

DAL PANCHMEL [masoor-toor-channa-urad-moong lentils, mustard, garlic]	13
COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut]	14
MAKAI PALAK [baby corn, sweet corn, fenugreek]	13
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
CHETTINAD POTATO ROAST [Parisienne potatoes, peanuts, urad dal, chettinad spices]	13

SIDES

PAPADUMS & CHUTNEYS	9
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	13
BREAD BASKET [3 pieces]	15
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	15
LEMON RICE [cashew nuts, mustard seeds, curry leaf]	10.5
BASMATI RICE	8
PINK PEPPERCORN RAITA	5
INDIAN ONION & GREEN CHILLI	4
HOUSE PICKLE	4

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TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:15)

EARLY EVENING (17:00 - 18:15)

2 courses for 40

3 courses for 50

4 courses for 55

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS

[carom seeds, chilli & peanut chutney]

or

ALOO CHAAT

[ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

or

NANDU VARUVAL

[masala fried soft shell crab, white crab, tomato chutney]

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

PANEER TIKKA ANARDANA

[cottage cheese, raw mango, mint, corn & pomegranate chaat]

or

CHICKEN CHOP GHEE ROAST

[mix sprouts sundal, green coconut chammanthi, bydagi chilli]

CHEMMEEN MURINGA THEEYAL

[Vannamei prawns, baby shallots, kodampuli, drumstick]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorns]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanuts, curry leaves]

Served with [makai palak, dal panchmel, basmati rice or bread basket]

add *Tandoori Lamb Chop 22pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAR PAYESH

[saffron rasmalai, berry chutney, kataifi]

or

KHUBANI KI KHEER

[apricot murabba, almond, coconut, pistachio kulfi]

or

SELECTION OF SORBETS [choose any 2]

[tender coconut & jaggery, raspberry & ginger, mango & tulsi]

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